

WELCOME TO



**PLEASE ORDER & PAY FOR YOUR MEAL &
DRINKS AT THE BAR.**

**YOU WILL NEED TO PROVIDE A TABLE
NUMBER**

**10% SURCHARGE APPLIES ON
PUBLIC HOLIDAYS**





APPETISER

HOUSE GARLIC BREAD

\$7.50

HOUSEMADE SOUP OF THE DAY

(please refer to our specials list or your wait staff will happily advise)

\$11.50

CREAMY GARLIC PRAWNS

WITH STEAMED RICE

\$14.50

CHICKEN LINGUINE PUTTANESCA

(Gluten Free Pasta available—add \$1.50)

GARLIC, CHILLI, MIXED OLIVES, TOMATO & SEMI DRIED TOMATO, CAPERS & FRESH BASIL

(omit chicken for vegetarian, available Dairy-free/ Vegan on request)

\$14.00

LINGUINE CARBONARA

(Gluten Free Pasta available—add \$1.50)

CLASSIC BACON, SPRING ONION, EGG & CREAM

(omit Bacon for vegetarian)

\$13.00

KANGAROO CHILLI SLIDERS

MILD KANGAROO & 5-BEAN CHILLI, SPOONED INTO WARMED MINI MILK BUNS

WITH GUACAMOLE & CREAMED SWEET CORN

\$11.50

CREAMY CHICKEN, MUSHROOM & CHIVE CREPE

(Gluten Free)

\$12.50

Main Course

Stonegrill™ Selections (*Cook your own on a hot stone*)

STONE GRILL 300GM GRAIN-FED PORTERHOUSE STEAK

(Gluten Free)

\$34.00

STONEGRILL MARINATED SELECTION

A SKEWERED SELECTION OF STONEGRILL GARLIC TERIYAKI MARINATED

PRIME BEEF, CHICKEN & KANGAROO FILLET

\$29.00

CHOOSE A DIPPING SAUCE TO COMPLEMENT YOUR STONEGRILL SELECTION

BOURBON CHIPOTLE BBQ (DF) - BERNAISE (GF) - GARLIC AIOLI (GF/DF) - CREAMY 3 PEPPER (GF)

TOMATO CHILLI JAM (GF/DF) - CREAMY MUSHROOM (GF)



Main Course

MARKET FRESH FISH OF THE DAY

(please refer to our specials list or your wait staff will happily advise)

\$PRICED ACCORDINGLY

HOUSEMADE PIE OF THE DAY

(please refer to our specials list or your wait staff will happily advise)

\$28.00

TODAY'S ROAST DINNER

(please refer to our specials list or your wait staff will happily advise)

\$26.50

COLA-BRAISED BEEF RIBS

WITH BREADED CREAM-CHEESE JALAPENO PEPPERS

(omit jalapeno for Gluten and/or Dairy-free)

\$32.00

HOUSE MADE CHICKEN SHNITZEL

(Gluten Free)

CHOOSE EITHER

GARLIC SEAFOOD TOPPING (Aioli Base)

\$27.00

OR

HAM & SPINACH TOPPING (Tomato Base)

\$28.00

WAGYU BEEF BURGER OR VEGGIE DOUBLE

(Gluten Free available—add \$1.00)

COOKED AS YOU LIKE & SERVED IN A POTATO BUN WITH SALAD LEAF, TOMATO, SPANISH ONION,
SWISS CHEESE, & OUR CHOICE OF ITALIAN TRUFFLE OR PERI-PERI MAYONNAISE.

WITH CHUNKY STEAKHOUSE FRIES

\$26.50

TWICE COOKED PORK BELLY

(Gluten & Dairy Free)

WITH SPICED APRICOT SAUCE

\$31.00

CHICKPEA, CAULIFLOWER & CASHEW TIKKA MASALA

(Vegan / Pappadams available for gluten free diners)

WITH STEAMED BASMATI RICE & GARLIC NAAN

\$26.00



Desserts

All \$13.00

RASPBERRY PAVLOVA ROULADE

(Gluten Free)

SOFT MERINGUE ROLLED WITH RASPBERRY CREAM

CHURROS (SPANISH DONUTS)

WITH A RICH DARK CHOCOLATE DIP

CHOCOLATE WAFFLE PUDDING

BELGIAN WAFFLES & DARK CHOCOLATE BAKED IN BUTTERMILK CUSTARD & TOPPED WITH
CRÈME FRAICHE

STRAWBERRY, RHUBARB & GINGER CRUMBLE

(Gluten Free)

WITH VANILLA ICE CREAM & DOUBLE CREAM

TODAY'S *STONECOLD* ICED DESSERT

(PLEASE REFER TO OUR SPECIALS LIST OR WAIT STAFF WILL HAPPILY ADVISE)

**See our Reception Staff if you would like any information on our wedding,
conference and dinner packages that we offer.**